FRESCOBALDI
TOSCANA

Benefizio 1998

Formati

0,75 l e 1,5 l

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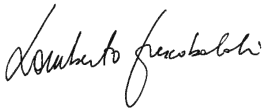
Pomino Bianco Riserva DOC

Benefizio Riserva is the embodiment of the history of Chardonnay in Tuscany, since this grape was introduced on this Tenuta in 1855. In 1878, Pomino was awarded the Gold Medal at the Paris Exposition for the high quality of its wines, in 1973, a vineyard at 700 metres' elevation produced Benefizio, the first white wine in Italy be barrel-fermented, and in 2005 that wine became Benefizio Riserva.



Climatic trend

The heat of the summer months provoked a precocious maturation of the berries, thus the wines will be characterized by superior softness and low acidity.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Altimetry: From 680 m to 730 m (2230/2400 feet)
Surface: 9 Ha in the Benefizio vineyard (22 Acres)
Exposure: South-west
Soil typology: Terrain rich in sand, strong presence of stones. Very well drained. Rich in mineral elements. PH acid of lightly acid.
Plant density: Part 2.800 and part 5.000 vines/Ha
Breeding: Guyot
Vineyard age: 14 years
Wine Variety: Chardonnay
Maceration Time: Partial, at 5°C for 12 hours
Malolactic Fermentation: Partial
Ageing containers: The same French oak casks where fermentation has taken place
Ageing time: 12 months

Tasting notes

Wine pairing: Vegetable soups, baked sea bream, baked salmon fillet, caviar.

Awards

AIS Duemilavini: 5 grappoli